



Global Consultation on Cassava as a Potential Bioenergy Crop

Accra, Ghana
18-19 October 2010





Cassava breeding potential for bioethanol

Becerra López-Lavalle, L.A. , Dufour, D.,
Sánchez, T. and H. Ceballos



Outline



- *Introduction*
- *High, stable and reliable productivity*
- *Novel traits*
- *Processing methods X root quality interactions*
- *Perspectives*



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- **Introduction**
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Cassava origin



Cassava modern production

Sub-humid environment



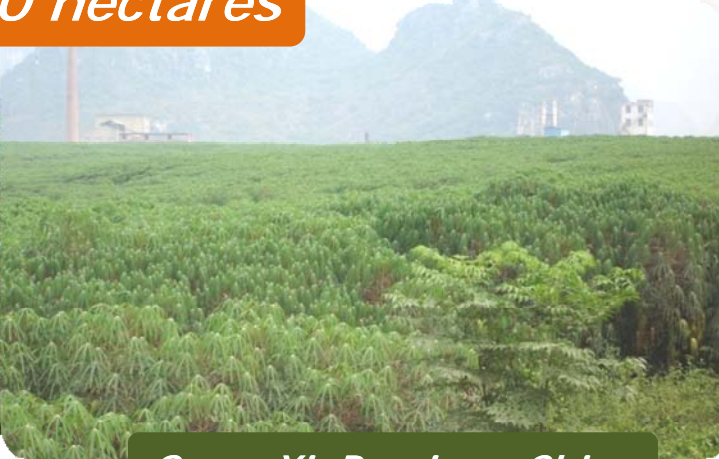
Acid-Soil environment



19'000,000 hectares



Near Hanoi, Vietnam



Guan-Xi Province, China

Cassava modern production

Sub-humid environment



Acid –Soil environment



19'000,000 hectares

233,000 Tonnes



Near Hanoi, Vietnam



Guan-Xi Province, China

Main uses of Cassava

Fresh - boiled



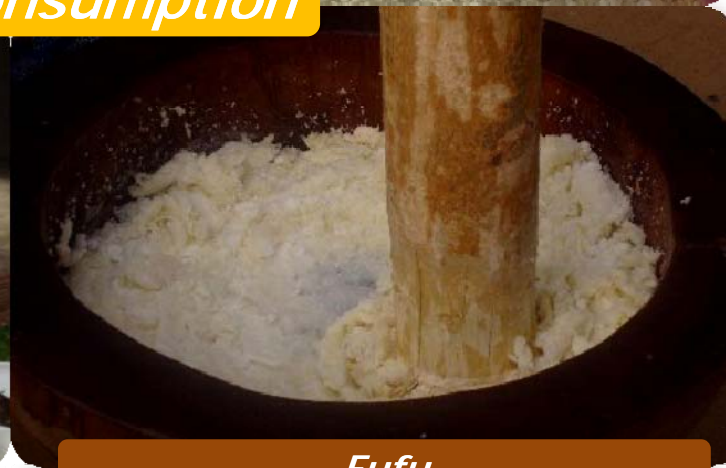
Farinha - Gari



Human consumption



Cassava leaves



Fufu

Main uses of Cassava

Chicken factory



Dry chips for animal feed



Animal feedstock



Near Hanoi, Vietnam



Pressed cake

Main uses of Cassava

Bio-Ethanol



Starch



Industrial use of Cassava

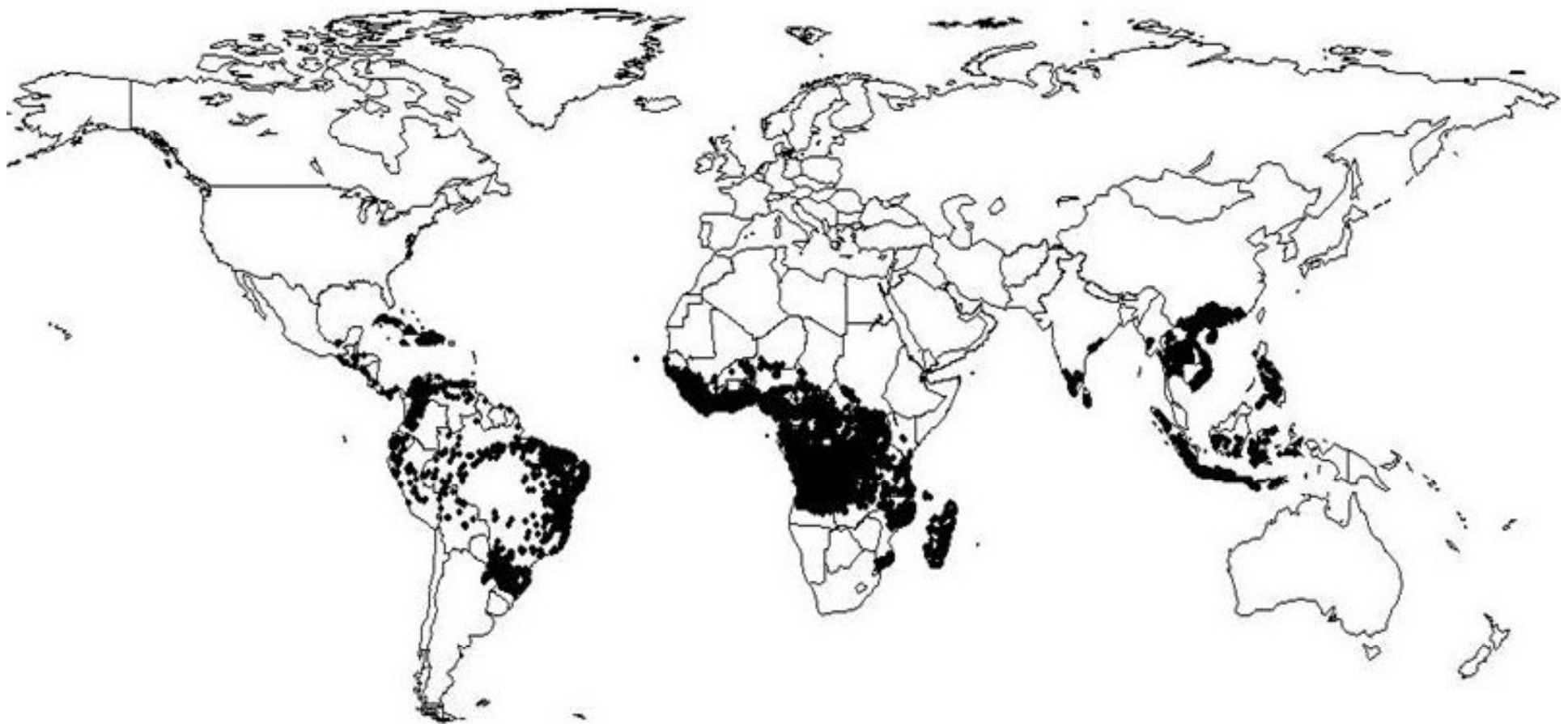


Fried-Chips



Goren-Krupuk

Tropical/Sub-tropical crop



Main cassava production regions in the world



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Crop Potential

Breeding successfully increased
fresh-root (FR) productivity & dry-
matter (DM) content. We now need
STABLE -DM contents



SM 1433-4

84 t/ha FR in a 9.5 ha commercial field
(~25 t/ha DM)

South-China 5



Crop Potential

The case of “watery” roots for ethanol

	Fresh root yield (t/ha)	Dry matter content (%)	Dry matter yield (t/ha)
At two location: Codazzi (Cesar) and Barrancas (Guajira)			
SM 2775-2	53.8	32.1	17.3
SM 2775-4	35.3	35.9	12.7
At five location: Patalito, Sto Thomas & Molinero (Atlantico), La Union (Sucre) and Chinu (Cordoba)			
SM 2775-2	37.3	30.7	11.5
SM 2775-4	27.1	36.9	10.0

Crop Potential

The case of “watery” roots for ethanol

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SM 2775-4	25.2	35.9	12.7
(Atlantico), La Union			
SM 2775-2	37.3	30.7	11.5
SM 2775-4	27.1	36.9	10.0

**High Dry Matter content does not
seems critical to ethanol production**

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Cassava “Novel” traits



Amylose-free (“waxy”) starch mutation

JOURNAL OF
AGRICULTURAL AND
FOOD CHEMISTRY

Discovery of an Amylose-free Starch Mutant in Cassava (*Manihot esculenta* Crantz)

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JUAN CARLOS PÉREZ,[†] FERNANDO CALLE,[†] AND CHRISTIAN MESTRES[§]

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Universidad Nacional de Colombia-Palmira Campus, Centre de Coopération Internationale
en Recherche Agronomique pour le Développement (CIRAD), 73 rue Jean-François Breton,
TA B-95/16, 34398 Montpellier Cedex 5, France, and John Innes Centre, Norwich Research Park,
Colney, Norwich NR4 7UH, U.K.

- Amylose *is difficult* to degrade
- Amylose-free starch should *cost less* to convert into ethanol



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Comparison Between Granular Starch Hydrolyzing Enzyme and Conventional Enzymes for Ethanol Production from Maize Starch with Different Amylose: Amylopectin Ratios

The effect of enzyme treatments (granular starch hydrolyzing and conventional enzymes) and different amylose: amylopectin ratios of maize starch on ethanol production was evaluated. For starch treatments, amylose: amylopectin ratios were prepared by mixing commercially available Hylon VII (70% amylose and 30% amylopectin) and Amioca (~100% amylopectin) starches. For maize treatments, waxy, highamylose and regular dent hybrids were used to represent varying amylose: amylopectin ratios. All hydrolyses followed by fermentations were conducted at 15% solids content. Differences were observed in ethanol yields among granular starch hydrolyzing and conventional enzymes. Differences also were observed in ethanol yields between different amylose: amylopectin ratios for pure starch and maize samples. For starch samples, final ethanol concentrations varied from 2.2 to 9.1% (v/v) for fermentation with granular starch hydrolyzing enzyme and from 6.7 to 9.3% (v/v) for conventional enzymes. Higher ethanol concentrations were observed for Amioca starch for both enzymes. For maize samples, final ethanol concentrations were highest for waxy maize for both granular starch hydrolyzing (8.2%, v/v) and conventional (8.2%, v/v) enzymes. Lowest ethanol concentrations were observed for high-amylose maize samples for granular starch hydrolyzing (6.3%, v/v) and conventional (5.2%, v/v) enzymes.

Keywords: Starch hydrolysis; Fermentation; Amylose; Amylopectin; Ethanol, Granular starch hydrolyzing enzyme; Conventional enzyme; Dry grind maize process



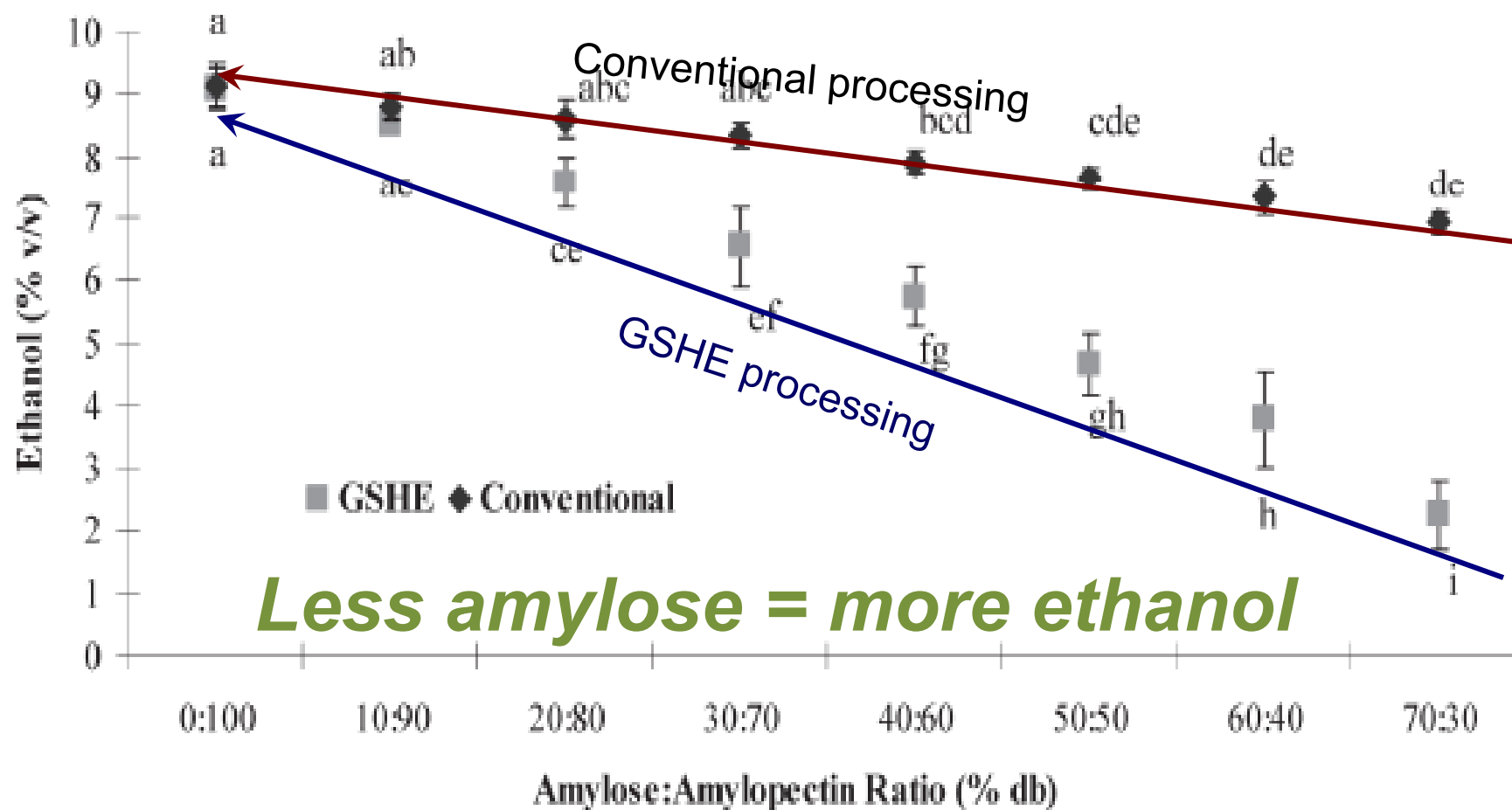


Fig. 1. Ethanol concentration varying with amylose content in starch for GSHE and conventional enzymes processes (data points followed by same letters are not different ($p \leq 0.05$)).

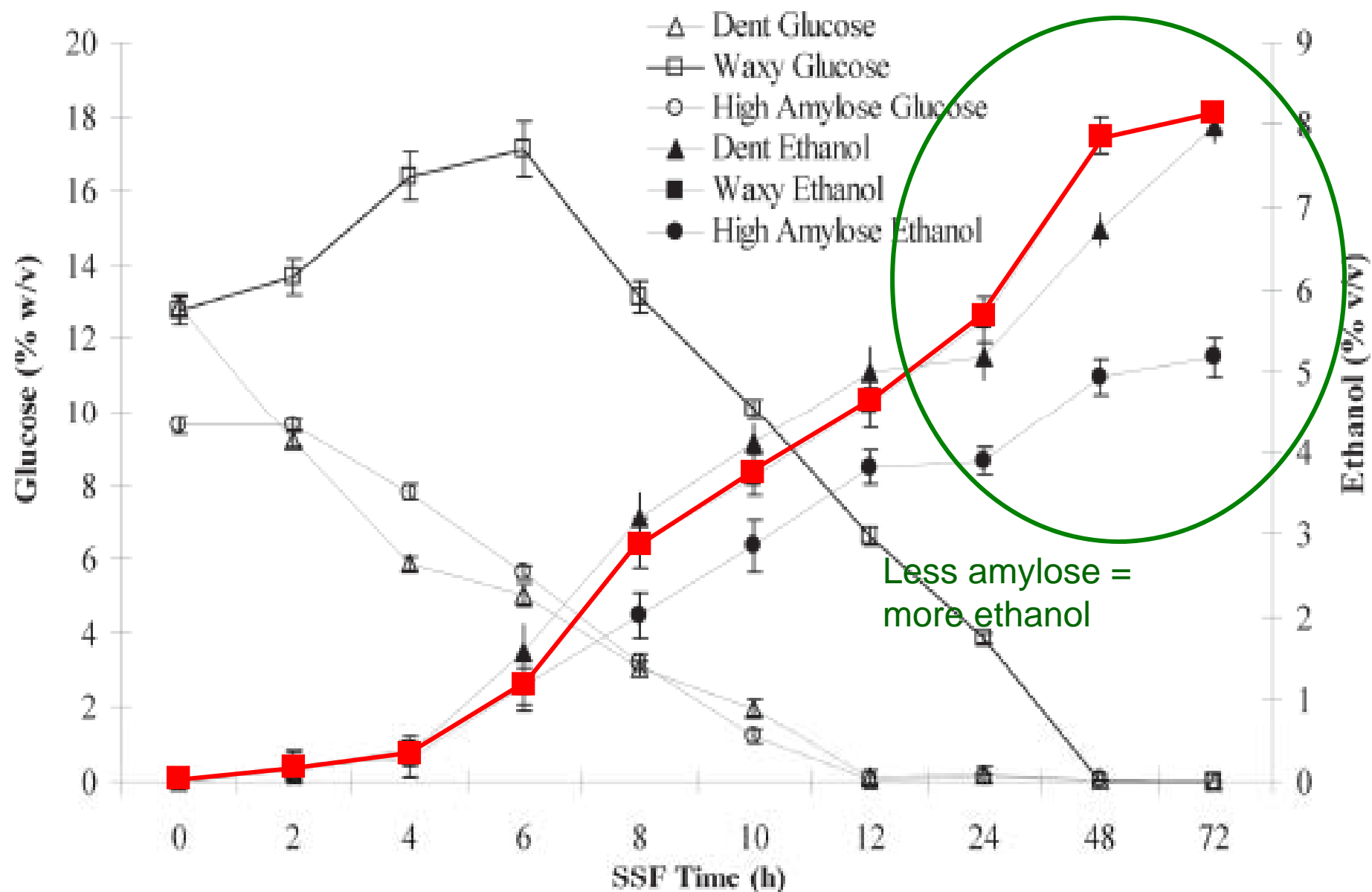


Fig. 7. Ethanol and glucose profiles during simultaneous saccharification and fermentation (SSF) for the conventional enzyme process for dent, waxy and high amylose maize treatments.

Cassava "Novel" traits

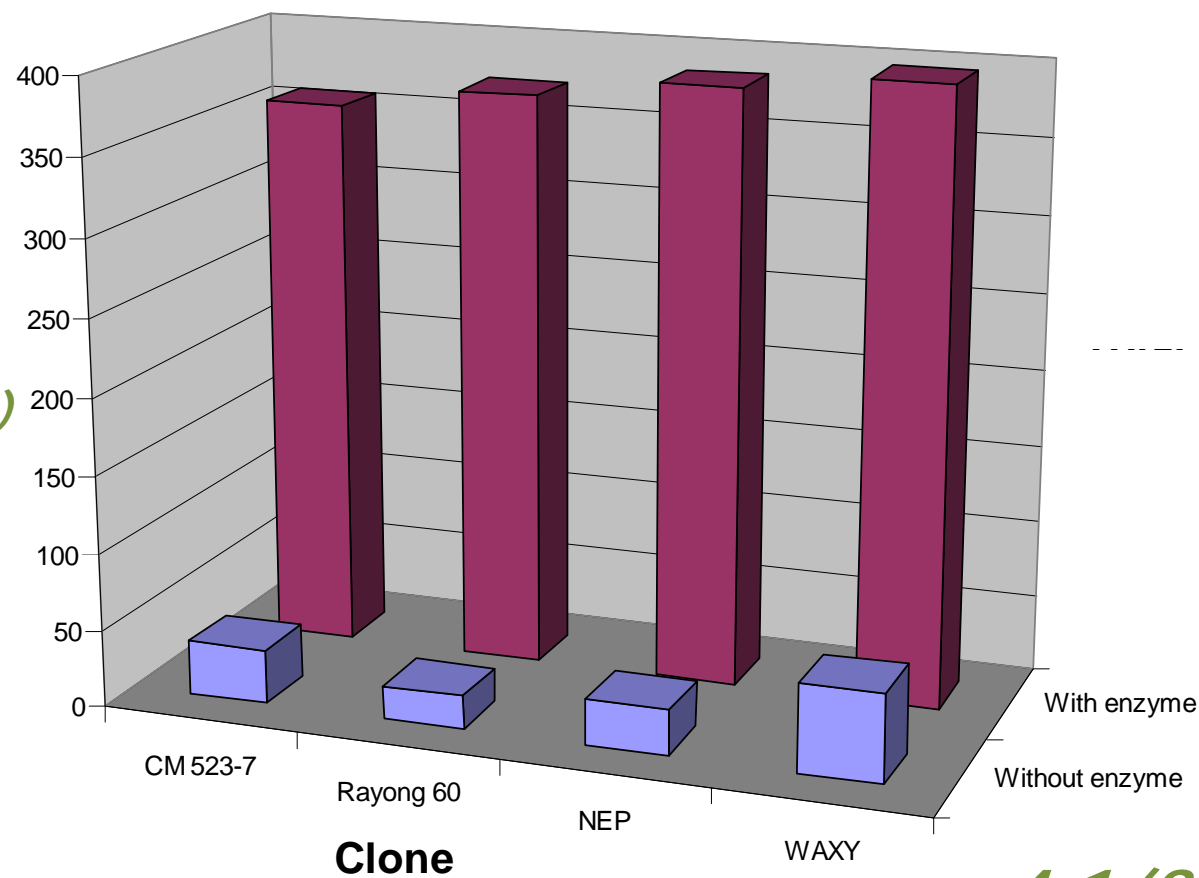


Fermentability:
*assess their potential in bio-ethanol, bio-plastics,
sweeteners*



Cassava starch fermentation: with and without starch

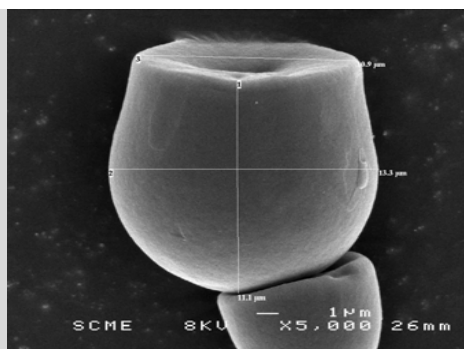
*Total ethanol
(mL/Kg of starch)*



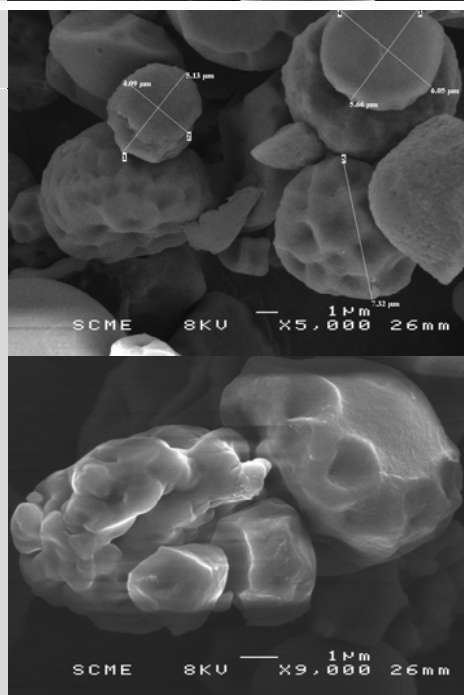
4 1/3 days

Small granule/high amylose

Normal Starch



Small granule Starch



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J. Agric. Food Chem. 2008, 56, 7215–7222 7215

Induction and Identification of a Small-Granule, High-Amylose Mutant in Cassava (*Manihot esculenta* Crantz)

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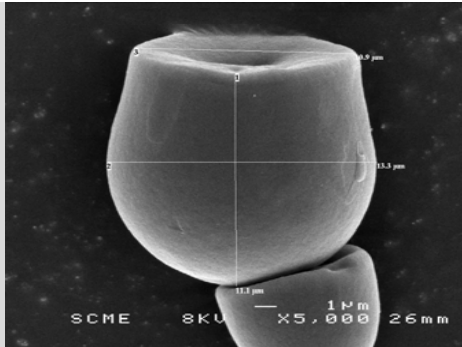
Centro Internacional de Agricultura Tropical (CIAT), Apdo Aéreo 6713, Cali, Colombia; Universidad Nacional de Colombia-Palmira Campus, Carrera 32 Chapinero, Palmira, Colombia; Corporación Colombiana de Investigación Agropecuaria (CORPOICA-Centro de Investigación Motilonia); John Innes Centre, Norwich Research Park, Colney, Norwich NR4 7UH, U.K.; and Centre de Coopération Internationale en Recherche Agronomique pour le Développement (CIRAD), 73 Rue Jean-François Breton, TA B-95/16, 34398 Montpellier Cedex 5, France

Only two mutations have been described in the literature, so far, regarding starch and root quality traits in cassava. This article reports on an induced mutation in this crop, first identified in 2006. Botanical seed from five different cassava families were irradiated with γ rays. Seed was germinated, transplanted to the field (M_1 plants), and self-pollinated to produce the M_2 generation. Abnormal types regarding starch granule morphology were identified during the single plant evaluation of M_2 genotypes. To confirm these characteristics, selected genotypes were cloned and a second evaluation, based on cloned plants obtained from vegetative multiplication, was completed in September 2007. Two M_2 genotypes presented small starch granules, but only one could be fully characterized, presenting a granule size of $5.80 \pm 0.33 \mu\text{m}$ compared with three commercial clones with granule sizes ranging from 13.97 ± 0.12 to $18.73 \pm 0.10 \mu\text{m}$ and higher-than-normal amylose content (up to 30.1% in cloned plants harvested in 2007, as compared with the typical values for "normal" cassava starch of around 19.8%). The gels produced by the starch of these plants did not show any viscosity when analyzed with the rapid viscoanalyzers (5% suspension), and the gels had low clarity. Low viscosity could be observed at higher concentrations (8 or 10% suspensions). Preliminary results suggest that the mutation may be due to a lesion in a gene encoding one of the isoforms of isoamylase (probably *isa1* or *isa2*).

KEYWORDS: Amylose; amylopectin; granule size; mutation breeding; isoamylase

Small granule/high amylose

Normal Starch

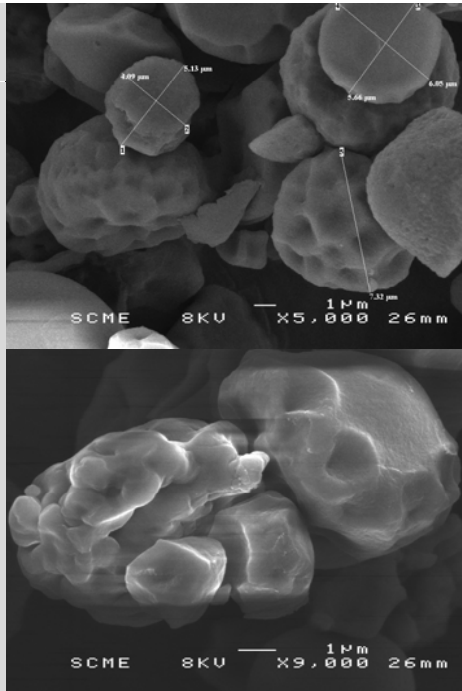


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Induction and Identification of a Small-Granule,
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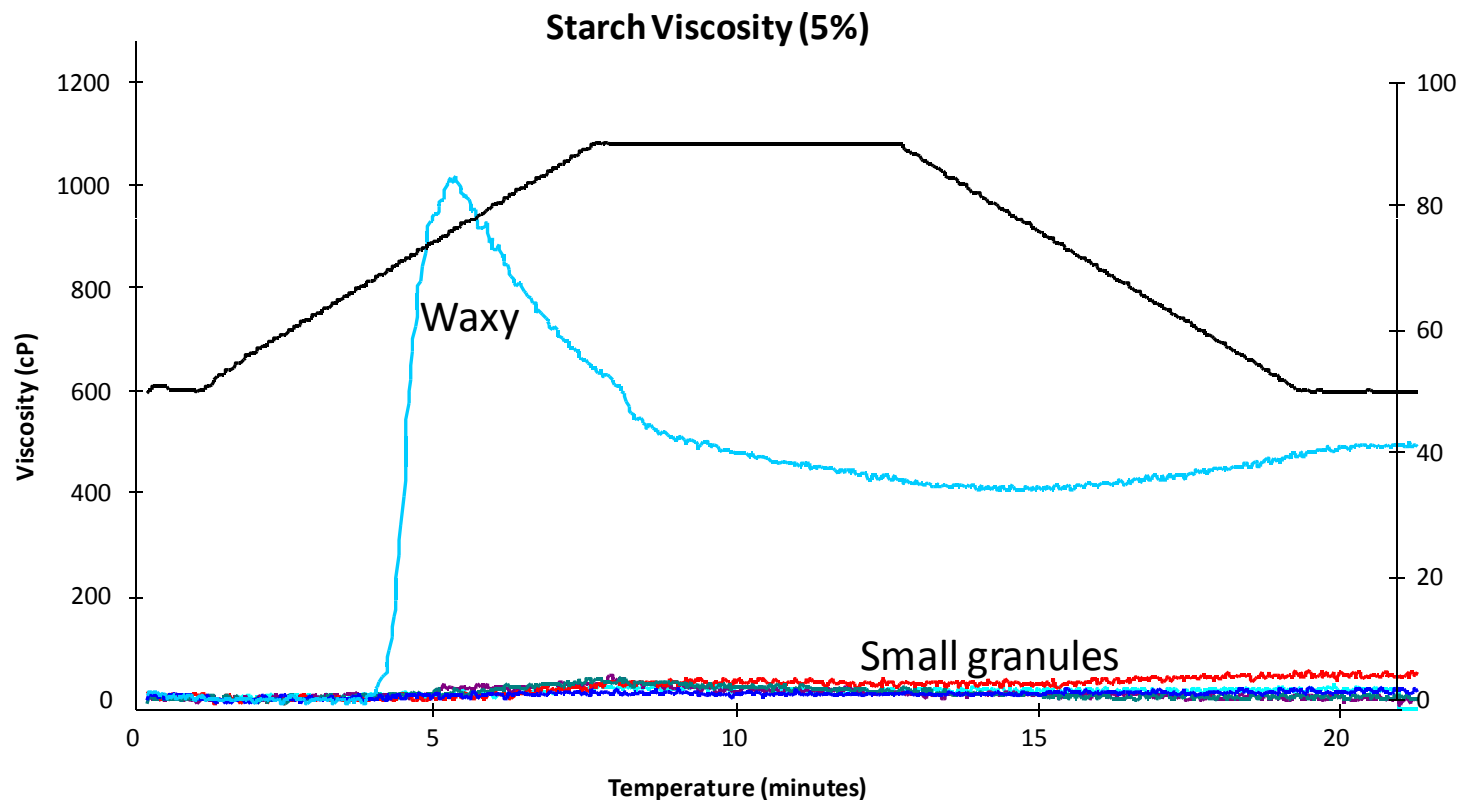
Small granule Starch



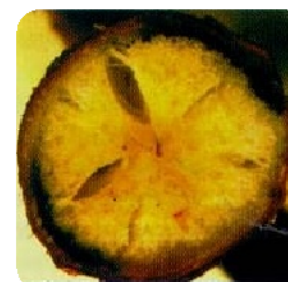
- *A small granule and a rough surface facilitate the action of enzymes (less consumption of enzymes, lower costs of conversion).*
- *But higher amylose content would increase costs....*

Small granule/high amylose

RVA Amylogram



Starch-less mutation



Source:
L. Carvalho
EMBRAPA
Brazil

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Bio-ethanol production

Ethanol factory in Thai Nguan near Khon Kaen (Thailand)



Bio-ethanol production

Ethanol factory in Thai Nguan near Khon Kaen (Thailand)



5.27 kg of fresh root produce one liter of ethanol
1.4 – 1.5 bath / kg fresh root
25 bath / lt of ethanol produced

*Ethanol from **corn or cassava** is **more expensive** because starch need to be degraded to the equivalent of sugar cane juices*



Boiler



Maize or Cassava

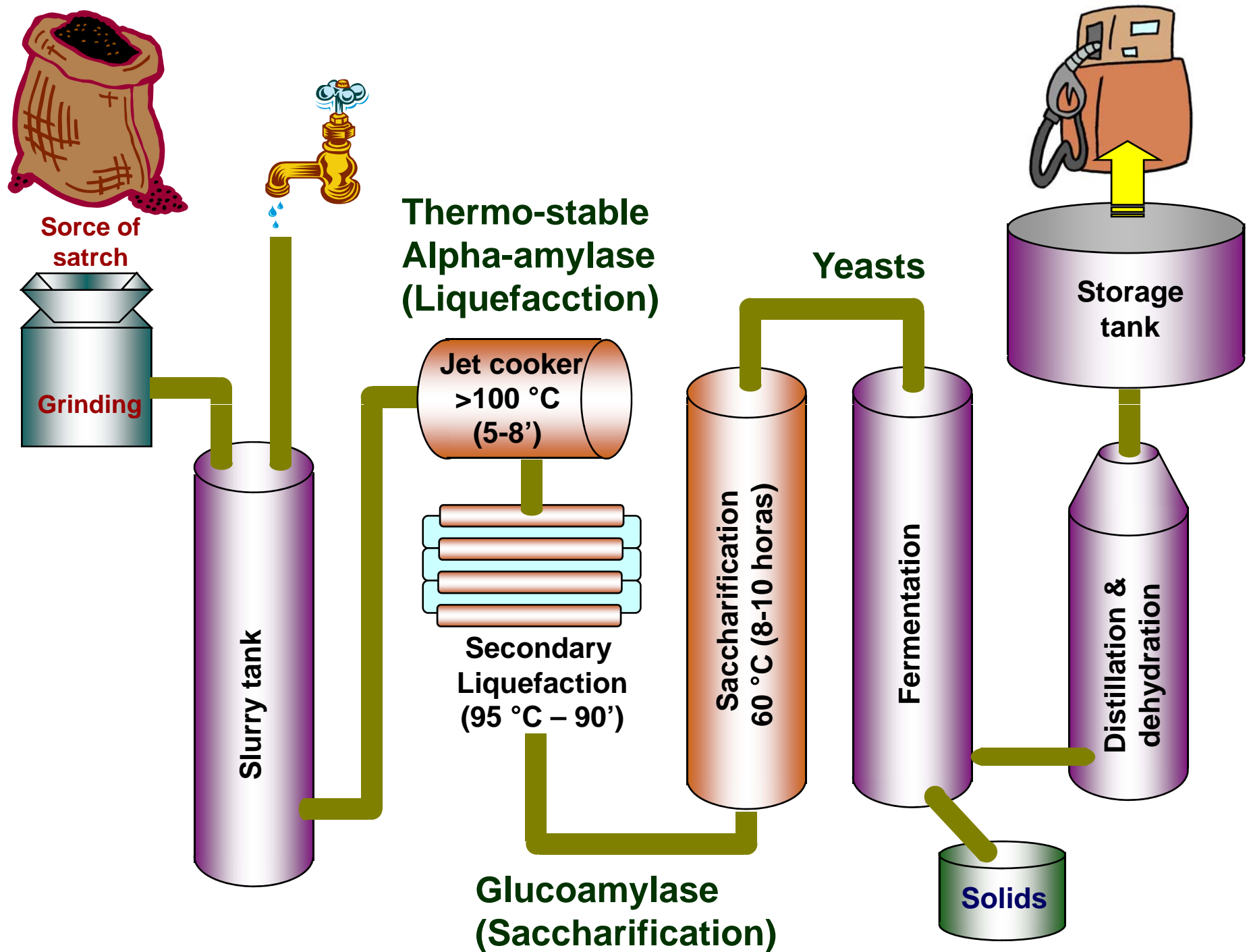
Ethanol

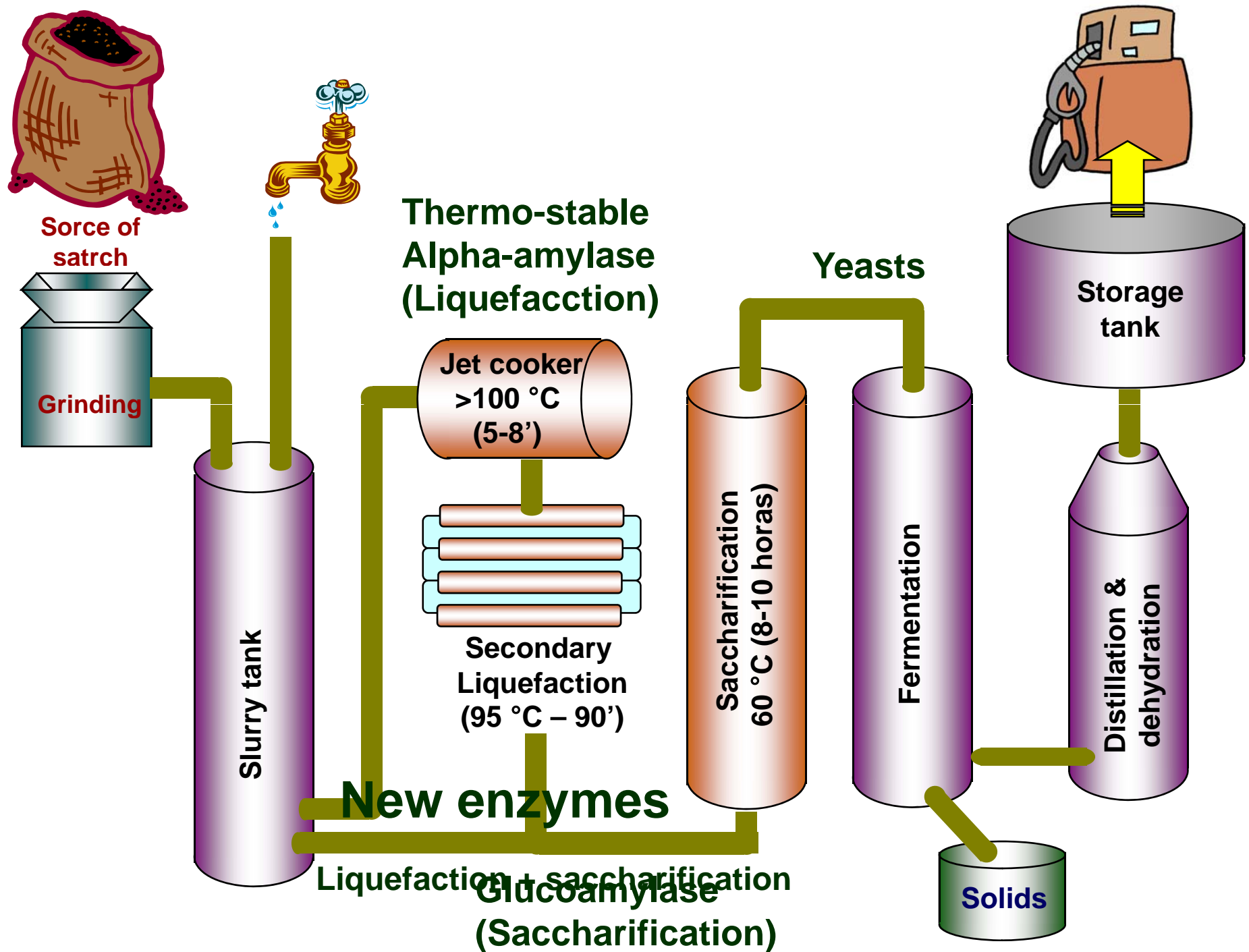


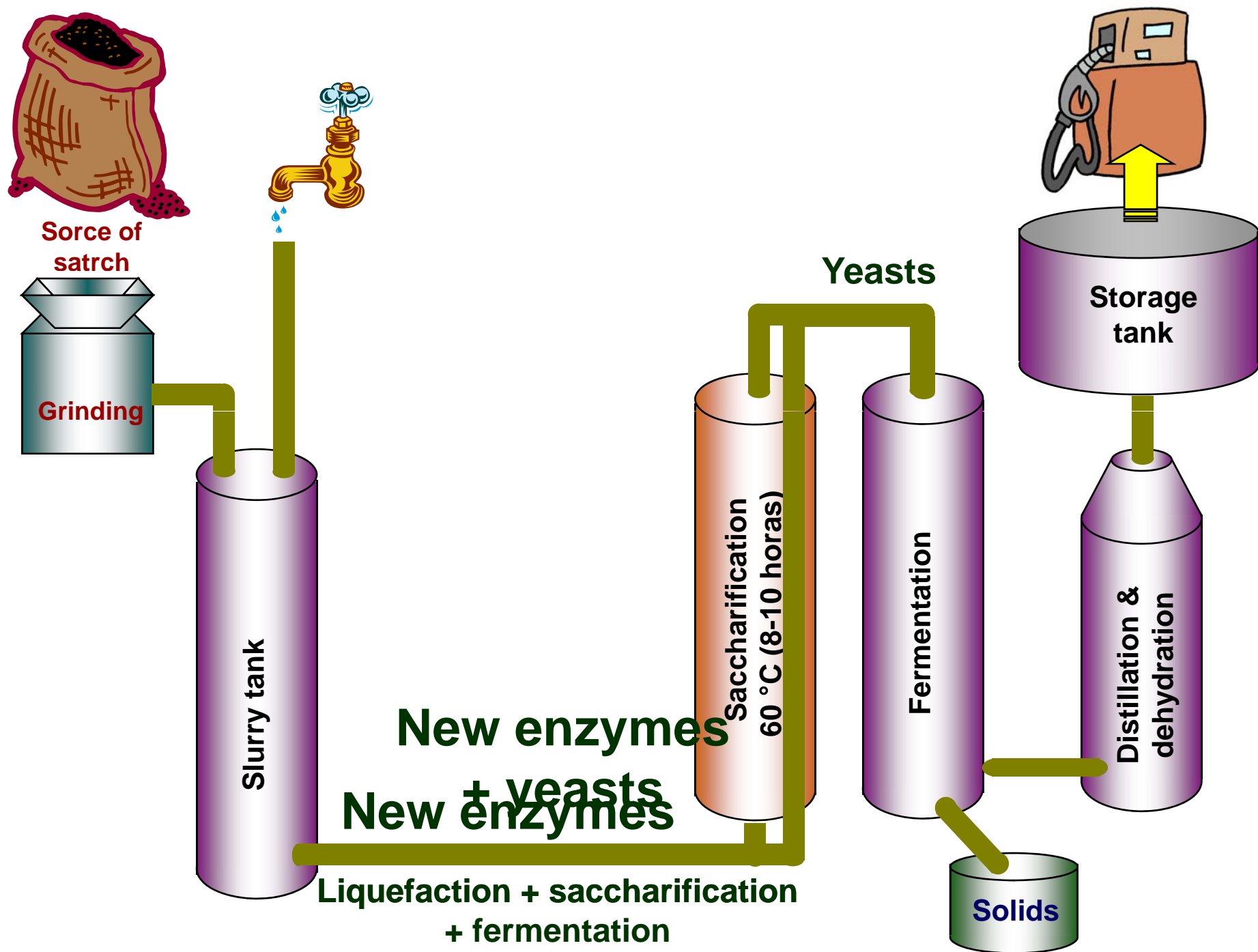
Distillation & dehydration

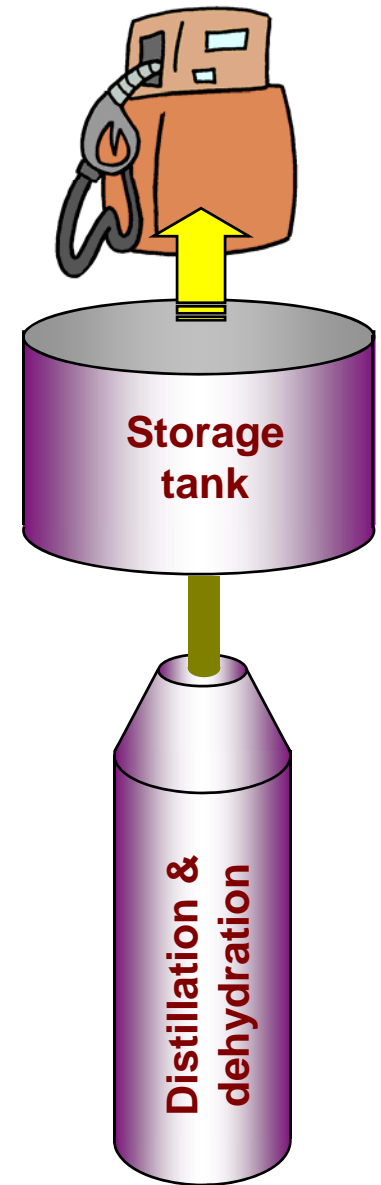
Fermentation

Liquefaction & saccharification





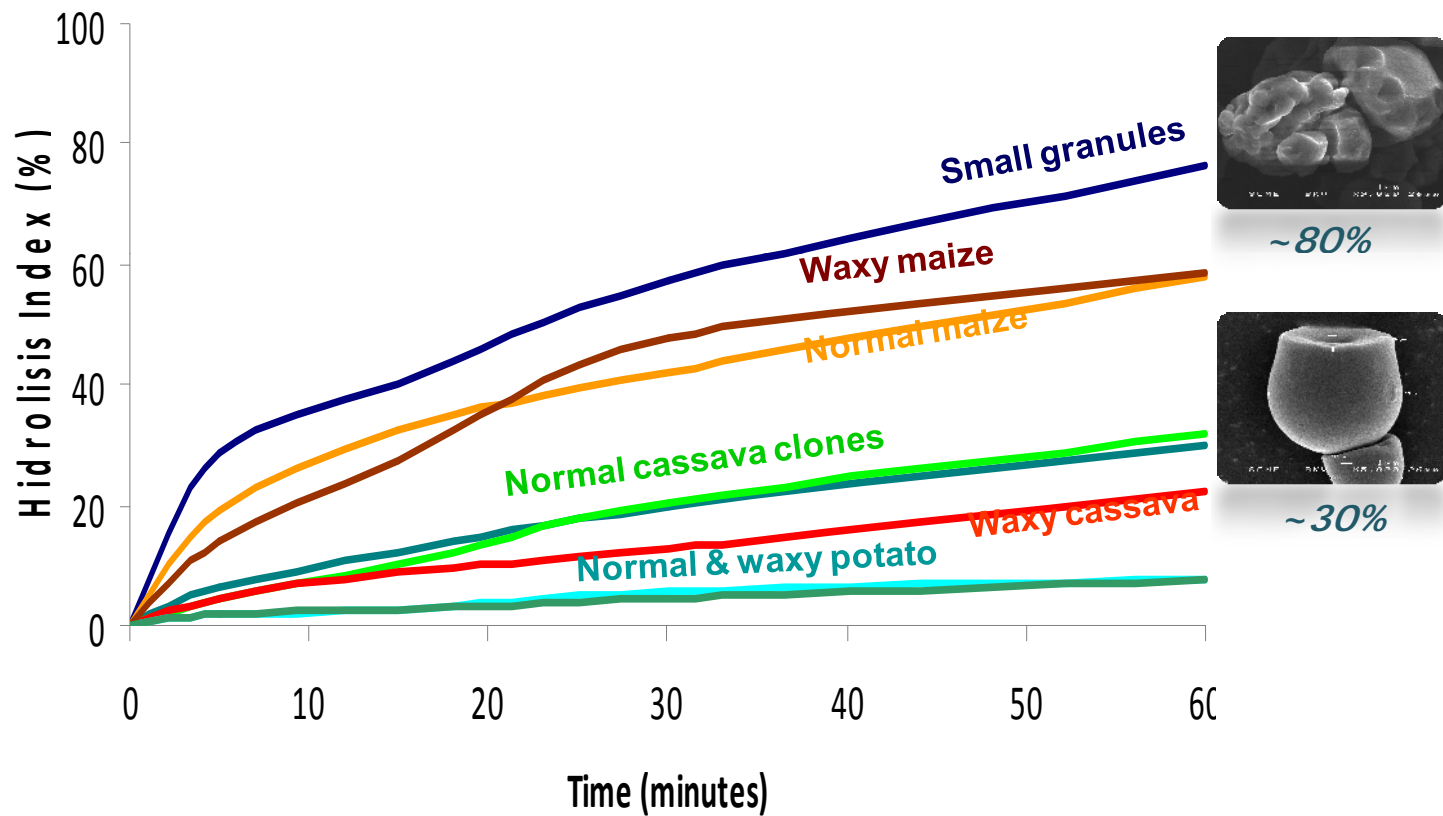




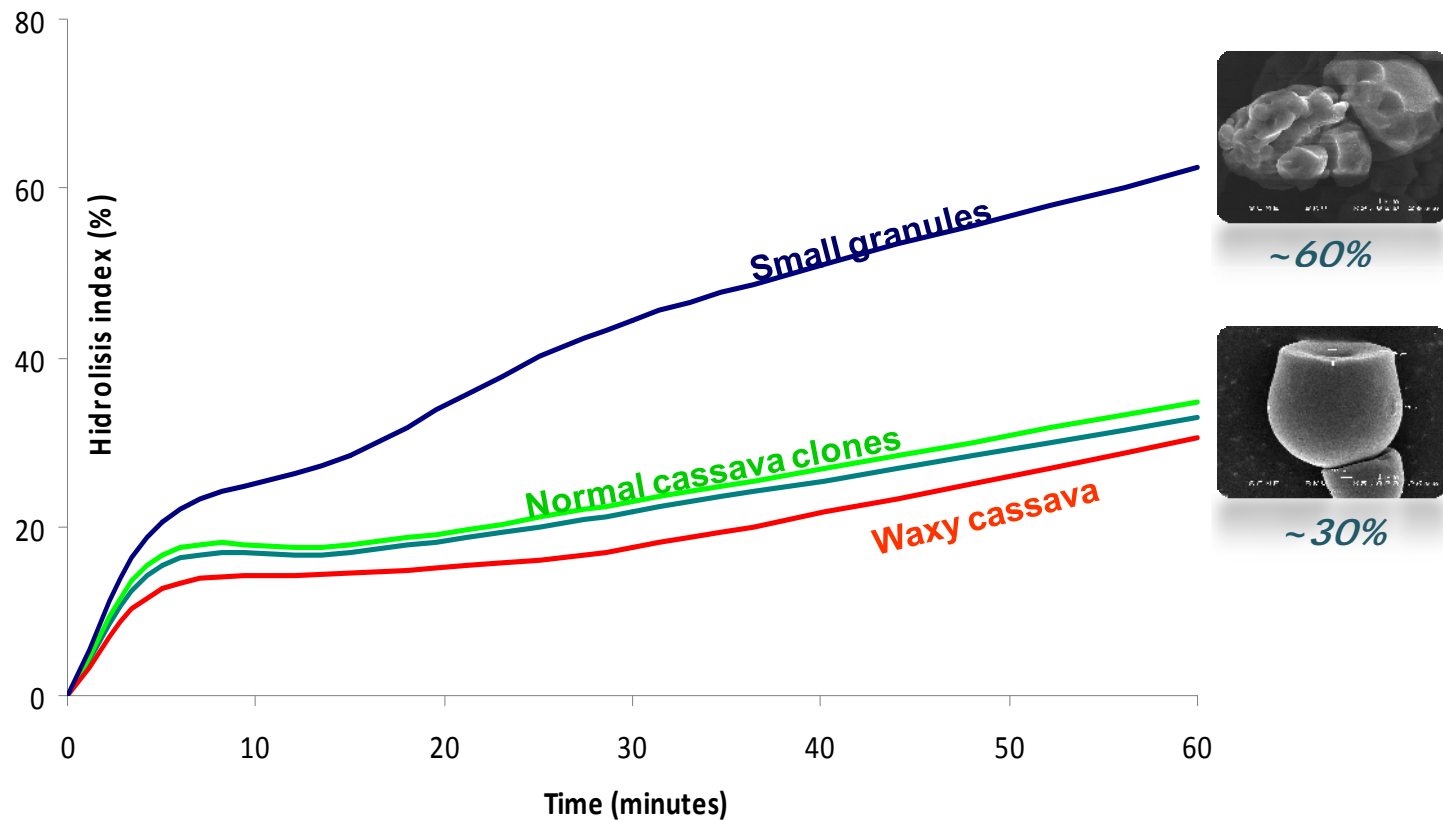
Medium throughput fermenters



Digestion rate of different cassava starches
 (1.0 ml of **pancreatic α -amylase**)
 pH 6.9 at 37 °C



Digestion rate of different cassava starches
 (0.5 ml of *Stargen™ 2*)
 pH 4.0 at 37°C



Root processing vs. quality

- Starch *degrading enzymes* and *yeast* are being *improved*.
- The *process* to convert starch into ethanol *constantly changes*.
- As in maize, *there are genetic differences* in cassava for ethanol production (*small starch granule*).
- We are in a *unique position* to analyze the *best germplasm* – processing method to *maximize economic benefit* and reduce negative impact on *the environment*.
- What is the *potential* of “*sugary*” cassava?



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Cassava Bio-ethanol perspective

- *Cassava is a competitive raw material for bio-ethanol production in Asia (Thailand, China, Vietnam, Indonesia?, Australia?)*
- *A large % of the ethanol production cost is constitute by the enzyme and yeast.*
- *Advances in microbiology and enzymology can significantly reduce ethanol production cost from starches*

Cassava Bio-ethanol prespective

- *There are clones with low dry matter content but maximum productivity per hectare that can now be used in ethanol production*
- *Different mutants could reduce costs of conversion from root to ethanol (including “sugary”?)*



Energy crops: farms of 1-100 ha

Cassava



Banana



Coffee residues



Sweet potato

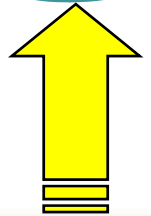


Sugar cane

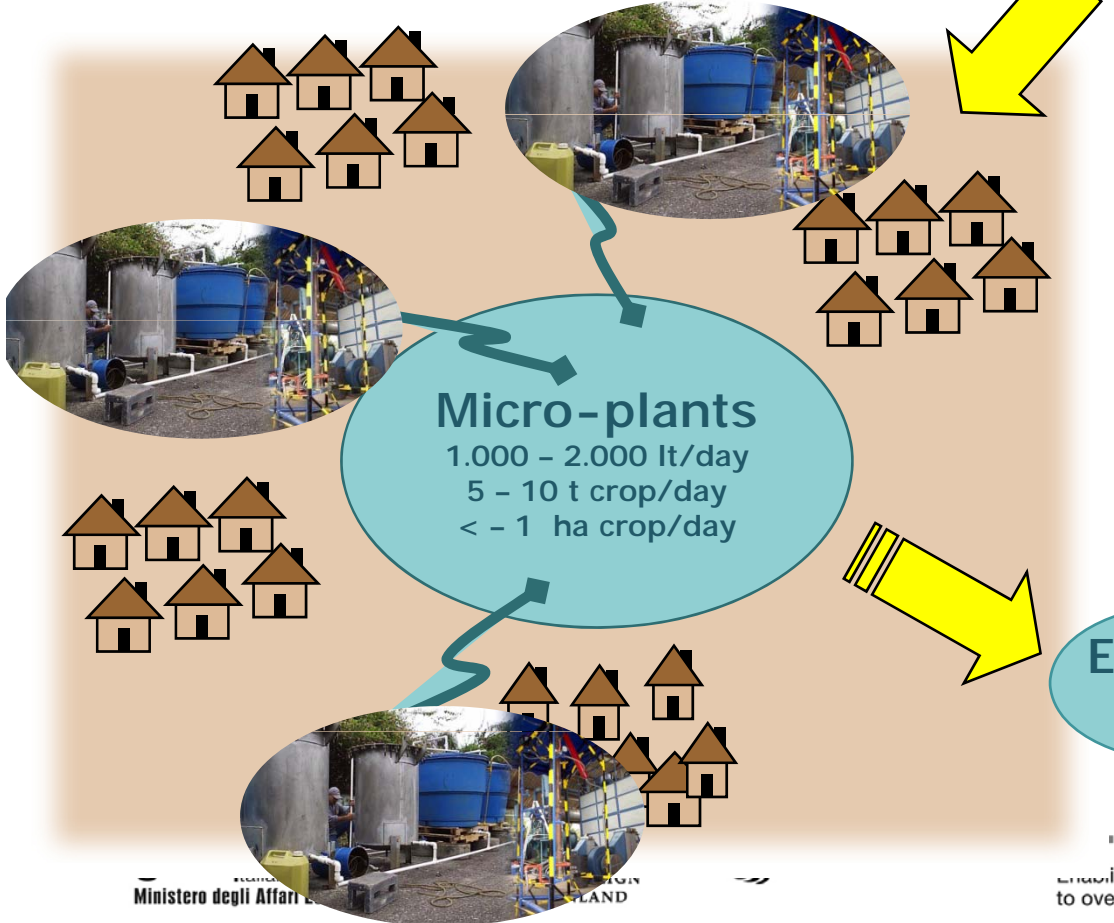


Sweet sorghum

Ethanol
(99,5%)



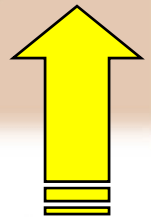
Small rural communities



Central Plant (dehydration)

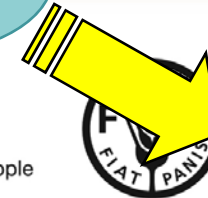


Ethanol
(50%)



IFAD

Enabling poor rural people
to overcome poverty



NOVOZYMES
Transport

Cassava Bio-ethanol perspective

- *For ethanol production a key issue is the **continuous supply** of feedstock **all year round**.*
- *Processing of **fresh roots** (**low dry matter?**) at harvest time and **dried chips** during **off-season** is one potential alternative.*



Cassava Bio-ethanol perspective

- Combining *feedstock* from different crops. For instance, *cassava/sweet-sorghum* has proved advantageous.
- We need to *further analyze the by-products* and their potential use for *animal feeding*.



Thank you



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International Center for Tropical Agriculture
Consultative Group on International Agricultural Research

